

THE FARMER & GARDENER; AND LIVE-STOCK BREEDER & MANAGER.

CONDUCTED BY I. IRVINE HITCHCOCK, AND ISSUED EVERY TUESDAY FROM THE AMERICAN FARMER ESTABLISHMENT, AT \$5 PER ANNUM, IN ADVANCE.

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Vol. I

THIS publication is the successor of the late
AMERICAN FARMER.

(which is discontinued,) and is published at the same office, at five dollars per year, payable in advance. When this is done, 50 cents worth of any kind of seeds on hand will be delivered or sent to the order of the subscriber with his receipt.

American Farmer Establishment.

BALTIMORE: TUESDAY, FEBRUARY 3, 1835.

IMPORTANT DISCOVERY—PERHAPS.

To the Editor of the Farmer and Gardener.

I have been a constant reader of the American Farmer from the time of its first publication, and frequently referred to it, in hopes of finding an effectual remedy against the attack of the worm on peach trees. I found at different times a number of publications upon the subject, and believe have tried the greater part of the remedies therein prescribed, without success. Finally, I concluded that the old method of cutting the worm out with a penknife, was the only one upon which any reliance could be placed, and have therefore been in the constant habit of preserving my trees in that way for years. I have, however, lately made an experiment, which I have every reason to believe, is quite as effectual, and attended with much less trouble. About a year ago, after I had gone the rounds, laid bare the roots, and cleared my trees of the worm, I took some fine screenings of Anthracite coal, and put about a quart or two to the roots of each tree; this was done to about the one half of my peach trees. Last fall I went round as usual to cut out the worms; those trees which had the Anthracite coal screenings about their roots, were, without a single exception, clear of worms, the others had, as usual, a considerable number. I immediately applied the coal to the whole of my trees, and thus far, am well pleased with my prospects of success. I propose continuing the experiment another year, after which, I can speak with more certainty upon the subject; but the circumstance of that half of the trees upon which the experiment was made, although situated precisely like the others, having been found clear of worms, when the others were full of them, is strong evidence in my mind that the remedy will prove effectual.

N.

Orwigsburg, 25th Jan. 1835.

BENE SEED.

CHARLESTON, S. CAROLINA, Jan. 4, 1835.

To the Editor of the Farmer and Gardener:—

I send you by this opportunity a box of Bene or Sesamum seed, which is very much used in this country, for all complaints of the bowels; it is particularly efficacious in dysentery. The seed is sown in April, and the leaves are fit for use in June. They are steeped in spring water, two or three to a tumbler, and in 10 or 15 minutes the water will be fit to drink. Children drink it freely, as it is free from any thing unpleasant to the taste or smell.

The following description from the New England Farmer gives a good idea of this important plant:

THE BENE PLANT.

Mr. Fessenden—Dear Sir, in October, 1810, being on an excursion to Savannah, I was favored with an opportunity of making myself acquainted with the properties of the Bene plant. I visited a gentleman's plantation in the country where it was cultivated extensively and was then in full harvest. It was planted in hills like beans, and the produce of seed was exceedingly abundant, and it was ascertained that with proper management one hundred pounds of seeds would yield ninety pounds of oil. A bottle of the expressed oil was presented to me, which I found in domestic use to be fully equal to the best Florence oil. On my return I planted some of the seed in a garden of a rich and moist soil; the plant flourished luxuriantly and attained to its full size, and in autumn the pods were well filled with seed, but before they were quite ripe an early frost destroyed my pleasant prospects. There is in my opinion a tolerable probability that this plant may be cultivated in our climate if planted in a light, not too rich, soil; and if success should attend the trials it would prove an article of incalculable importance to our agricultural interests. In the 4th edition of my American New Dispensatory, I published the following account of the Bene plant.

Sesamum Orientale. Oily Grain. Bene.

This, originally an African plant, has become well known by the name of bene in South Carolina and in Georgia, or the vangloe of the West Indies. It is an annual plant, rising with an herbaceous four cornered stalk, two feet high, sending out a few short side branches; the leaves are oblong, oval, a little hairy, and stand opposite. The flowers terminate the stock in loose spikes; they are small, of a dirty white color, shaped somewhat like those of foxglove. After the flowers are past, germs turn to an oval acute pointed capsula, with four cells filled with oval compressed seeds which ripen in autumn. Of late years, the seeds have

been introduced into the states of Georgia and South Carolina, by the African negroes, where the plant succeeds extremely well, and they boil a handful of the seeds with their allowance of Indian corn, which forms a nourishing food. But the excellency of these seeds consists in their yielding a larger proportion of oil than any other vegetable with which we are acquainted. One hundred weight of seed will produce ninety pounds of oil of an equal and even preferable quality to Florence oil. It will keep good many years without contracting any rancid smell or taste, and when the warm taste of the seed discovered in the oil when first drawn, is worn off, it becomes quite mild, and is found to be a pleasant and agreeable substitute for all the purposes of salad oil. It also burns well in lamps. The leaves of this plant, by infusion or decoction are found to afford an excellent mucilage, well adapted to all the intentions of that class of remedies, and in 1803 was used with the most marked good effect, in an epidemic dysentery in South Carolina. Considering therefore, the great utility and importance of the bene plant, its cultivation by our patriotic planters cannot be too strongly recommended.

The foregoing is the account which I perused about fourteen years since, and I commit it to your consideration, and subscribe with respect,

Your obedient servant, JAMES THACHER.
Plymouth, Jan. 15, 1835.

Horses and Cattle.—An intelligent farmer of this town has communicated to us, what he says, is an effectual remedy against injury to horses and cattle, who may have eaten too much grain; It is simply to administer a pint of melted hog's lard as soon as the fact is discovered. He says he has tried the experiment a number of times, and always with success.—*Norridgewock Journal.*

The manufacture of sugar from the beet root increases in the north of France. There are now 45 manufactories.

Mrs. Bogue, of Amherst, on the 20th of September last, the anniversary of her ninety-ninth year, spun sixty knots and thirty threads of handsome wollen yarn.

THE EYE.—The use of shades and bandages on every trifling affection of the eye, is an evil that cannot be too strongly reprobated; for the action of light and air being thus excluded, and the organ rigidly compressed, ophthalmia, and even total blindness, is not unfrequently the consequence of that which, being perhaps merely a slight flow of humor, or a little extravasated blood, would have subsided in a few days, if judiciously treated, or even if left to itself.—*Curtis on the Eye.*

THE FARMER.

[From the Journal of the Franklin Institute.]

REPORT on Mr. J. D. Woodside's Revolving Harrow and Seed Cart.

The Committee on Science and the Arts, constituted by the Franklin Institute, of the State of Pennsylvania, for the promotion of the Mechanic Arts, to whom was referred for examination a Revolving Harrow and Seed Cart, invented by Mr. James D. Woodside, of Washington City, District of Columbia, Report—

That having examined a model of the machine, and inspected numerous certificates of its performance, which have been given by agricultural gentlemen, they are of the opinion that this is a valuable improvement in that necessary implement of husbandry, the harrow.

Some of the committee were present during a trial of one of these machines, the result of which was highly satisfactory. It seemed on that occasion to require more power to move it than the common harrow, but its superior efficacy in eradicating weeds, and pulverising the soil, will, it is believed, more than compensate for this difference, as it will certainly do more work at one operation, than the common harrow will at two or three.

Another advantage which it possesses is, that it is not so liable to be clogged or choked by weeds and clods of earth, as the common harrow. These are collected by the latter, and wherever the harrow is raised to clear it of them, there remains a heap of rubbish, which impairs the evenness of the field, and injures the crop.

The committee have not had an opportunity of seeing the seeding apparatus in operation, but from an inspection of it, they believe it will be found to answer very well for smooth and heavy seeds, such as clover seed, and wheat or rye, as it will, if properly regulated, distribute them more evenly than can be done by hand.

Accompanying this report, is a description of the machine, which has been furnished by the inventor.


By order of the Committee,

WILLIAM HAMILTON, *Actuary.*

Oct. 9th, 1834.

Description of Mr. J. D. Woodside's Revolving Harrow and Seed Cart.

In the construction of my harrow I use a cylinder of about six inches in diameter, made of any solid wood, equal in length to the distance of from face to face of the hubs of the wheels of a cart, to which it is attached. The cylinder moves on gudgeons, passing through the arms of a frame, the four ends of which rest on the end of the iron axle projecting beyond the hubs. This frame is forced back from the cart wheel by a nut on a bolt, which enters the end of the arms of the frame, for the purpose of tightening the chain band, which passes over the band wheel, secured to the spokes on the inner side of the cart wheel, having a V groove to receive the chain. Near each end of the cylinder is a cast iron cylinder, with a V groove of about eight inches diameter, in which the chain plays with a cross, which gives the cylinder a counter motion to that of the cart wheel. The circumference of the band wheel on the spokes of the cart wheel being about 128 inches,

and that of the cylinder wheel 24, gives six revolutions of the cylinder to one of the cart wheel; consequently, the teeth on the cylinder (39 in number) move with a rapidity which roots up all kind of weeds, such as crab grass, wire grass, vines, &c. and at the same time, pulverises the earth most effectually, to the depth of six inches or more, the length of the teeth. By placing the chain band over the wheels, without the cross, the cylinder will of course revolve with the cart wheel; and as it makes six revolutions to one of the cart wheel, the cylinder weighing 250 lbs. acting as a roller, tends to mash the clods of earth, which the teeth in revolving cut and lighten up, in a very effectual manner. In working the implement without the cross in the band, it does not require much power, but it is evidently not so effectual in destroying weeds, &c. There is a contrivance for elevating the harrow or cylinder, for passing over stumps, &c. by means of a windlass. The grain is distributed from the cart by a sieve of sheet iron, in the form of two spouts, having a descent each way, from the centre of the cart in front, and passing under the shafts, extending as far out as the cart wheels. To these spouts or sieves, which are perforated to suit the size of the grain to be sown, is connected a mouth-piece of leather, in the upper end of which is a square frame of iron with a bolt thus,  which bolt enters the front board of the cart, and suspends the sieve. A hopper, with a leather mouth-piece, placed inside of the cart, conveys the grain to the sieve, which is always full while the grain is to be seen in the hopper. The grain is shaken through the sieves by means of a cog wheel, which strikes the ends, and are revolved by a band which passes over the hubs of the cart wheel, and the two cog wheels on each side of the cart. The faster the cart moves the faster the grain falls; and the quantity to be sown to the acre, is regulated by the number of holes in the sieves.

The harrow and seeding apparatus can be attached to, and detached from the cart, in five or ten minutes, so that the cart is always at service for other purposes.

Gentlemen of the Committee—This explanation of my harrow, &c. I hope will prove satisfactory, and enable you to make your report. As the two gentlemen who were present on the 26th instant, when the harrow was in operation, were of opinion that the implement required much power, I must beg leave to remark that I was harrowing ground six inches deep, which had only been ploughed to the depth of four inches, and in addition to which, the shaft horse received but little aid from the leader. I am willing to admit that my mode of harrowing requires more power than the common harrow, and I think my harrow is richly deserving of more power, as it does the work far, very far, superior to the implement heretofore used for that purpose. As regards the common harrow, I consider it a very rough, inefficient affair, which merely scratches two or three inches of the surface of the earth, covering the clods, but not breaking them; this has been fully proved, by passing my harrow over after it. I am fully persuaded that with three horses and one hand, I can do more work than six of the old-fashioned harrows, and in better style.

I make these remarks, not by way of boasting, but from a conviction that the common harrow cannot, from the nature of its movement, compete with mine.

Very respectfully,

Your obt's serv't,

JAMES D. WOODSIDE.

Philadelphia, Sept. 27, 1834.

[From the Maine Farmer.]

USE OF LIME IN AGRICULTURE.

The calculation made in this number of the Farmer respecting the use and cost of Lime as a manure, should receive a careful perusal. It will be seen that the expense of liming land is not so great as many suppose—especially when we take into consideration its durability. There is scarcely any soil on which lime may not be put with advantage, except where it is already contained abundantly in it.

Without at present entering into a discussion of the why, the when and the therefore, in regard to the application of lime, we will now give the substance of a letter published in the Farmer's Register (in Virginia,) respecting the use of lime in Pennsylvania. It is well known that the use of this article in that State has been of immense service to their farmers, and not only in that State but in others also, where it has been freely used.

The writer states among other things that he purchased thirty acres of land, for which he gave \$14 per acre. Twenty of these acres had been cleared for some time and had been used as a common for some years, indeed it was not thought worth purchasing 150 rails to enclose it, which number with what fence there was on it, made a good and sufficient fence for it. He then had five acres ploughed and planted to corn. It being a mile and a half from his farm no manure was carted upon it. It did not yield him five bushels of good corn to the acre. He then sowed the same five acres to oats and clover seed, but it did not pay him half the labor bestowed upon it. Not liking this state of things he set about renovating the land in order to make it more profitable. He accordingly put ONE THOUSAND bushels of lime upon his twenty acres, or fifty bushels to the acre—suffering it to lie upon the surface for four years. He ought to have ploughed it in, but he did not. There it lay for years, and he occasionally turned in sheep and calves. The fifth year he put on ONE THOUSAND bushels more, also upon the surface without ploughing. He had now you perceive put on one hundred bushels per acre. In the seventh year—a farmer who lived near wanted to take it on shares. It was accordingly put out to him, he giving one half of the crop for the use of it. It yielded THIRTY THREE bushels of good corn to the acre. Next year it was laid down with oats, clover and timothy or herd grass. It produced FORTY bushels of oats. It was then pastured four or five summers, and at the end of that time a THOUSAND bushels of lime were put upon the twenty acres, which will make 150 bushels to the acre. He then cultivated it himself and obtained FORTY FIVE bushels of corn per acre. He again laid it down to oats and clover, and at the end of four years more he put on one thousand

bushels more. This made two hundred bushels of lime that each acre had received within about 14 years, and all the crops had been carried from it and nothing put on but the lime and about two tons of plaster and what the cattle dropped when pastured there. The cost of the improvement he estimates as follows, by which you will see that his lime and plaster was not cheaper there than here.

First cost per acre	14,00
200 bush. lime per acre at 16 1-2 cts.	33,00
2 tons of plaster, \$10,	20,00
	\$67,00

This land he asserts has yielded him 6 per cent. interest on the whole cost per acre. So you see that it is money well invested, besides the pleasure and satisfaction of raising a field which at best could yield but 5 bushels of corn per acre, to the producing 55 bushels. If he who raises two blades of grass where but one grew before, is justly considered a public benefactor, how much more entitled to that high honor is he who makes forty grow instead of one?

[From the Vergennes Gazette.]

POTATOES.

The following is the result of some experiments I made during the present season in growing Potatoes.

Presuming the produce would be such as to partake too much of the marvellous for general belief, and some small risks having been taken on the result, to place it beyond the reach of doubt or contradiction, it was agreed to appoint Samuel Willson, Esq. one of the Common Council of the city, and Mr. R. Stowell, measurer, to superintend personally the measuring of the ground, the digging of the potatoes and the measuring of them in the most liberal manner, giving 39 quarts to the bushel. The following was the result of the different pieces:

No. 1, at the rate of 1361 bush. 8 quarts.	
No. 2, do. do. 3410 do.	
No. 3, do. do. 2041 do. 28 do.	
No. 4, do. do. 1654 do. 16 do.	
No. 5, do. do. 2253 do. 3 do. pr. acre	

Average of the whole number of pieces, 1843 bushels 5, 133-161 quarts to the acre. The casting was performed by Benj. B. Allen, A. M. and Mr. Sidney Dunton, Mathematicians.

This may certify that the above is a correct estimate of the rate per acre of which the several lots of A. W. Barnum, (above described by their respective numbers) produced.

BENJ. B. ALLEN.

Vergennes, Nov. 23, 1834.

Owing to the early drought, my first planting, (late in April) proved a failure, producing less than half a crop. In digging some early in July, for family use, I found they had not only ripened prematurely, but had put forth shoots, a second growth. In August I discovered upon these sprouts (which had then risen to the height of from 6 to 8 inches above the surface, assuming the top and appearance of a regular planted Potato,) small potatoes from the size of a pea to that of an ounce ball. I regret exceedingly I had not permitted a drill to have remained until the usual time of gathering in the fall; the experiment

might have afforded some valuable information on the subject of growing this most useful of vegetables.

From the frequent experiments I have made, I fully believe that 1000 bushels of potatoes may be raised upon one square acre of land with less than half the expense it usually costs on four acres in the common manner of cultivating them. I would most cheerfully communicate the manner I have adopted, in planting, hoeing, &c., the result of 25 years' experience, aided by the valuable information received from others, but presume, like many useful hints daily published in our public journals, it would be reluctantly read, and readily disregarded and forgotten.

A. W. BARNUM.

Vergennes, Dec. 24th, 1834.

THE BREEDER & MANAGER.

A HINT TO DAIRYMEN.—*How they do things in New-England.* The Massachusetts Society for promoting Agriculture, offered 6 premiums among other things, for the best butter, in stated quantities. The New England Farmer contains the report of the Committee "on butter and cheese," offered for premium, on the 3d of December, 1834, in which we find the following observations:—

"The quantity of butter and cheese exhibited, though not greater than on former years, by its qualities convinced the committee that the premiums offered by the society had directed the attention of the farmers to the making and curing it, and in that way had secured the benefit expected. There were twenty-seven lots of butter exhibited for premium."

6 Tubs, Wm. Bachop, Barnet, Vt. This lot the Committee considered very prime and justly entitled to the first premium of \$100. Premium awarded accordingly.—Mr. Bachop had a large lot in the hall in addition to that offered for premium, which the Committee did not examine.

6 Tubs, Luther Chamberlain, Westboro', Mass. Very prime and considered by the Committee to be entitled to the second premium of \$50. Premium awarded accordingly.

8 Tubs, Luther Chamberlain, Westboro', Mass. Very prime.—This lot the Committee considered well worthy a premium, but having given one, they deemed it contrary to the true intent and meaning of the Society to award two premiums to the same Dairy.

The Committee, after a careful examination, awarded the first premium to Mr. William Bachop, of Barnet Vt. It was with some difficulty they decided between this lot and one offered by Luther Chamberlain, both of which were very prime. They based their final decision on the fact that Mr. Bachop's butter was equal, at least, to Mr. Chamberlain's, and, from the manner it was put down, appeared more likely to keep.—His dairy is supplied from twenty-one cows, kept in the usual manner, on grass in summer, and hay and grain in winter,—the milk kept in tin pans, and churned every morning if the weather is warm,—the butter-milk is removed by frequent washings in water, and four pounds salt and one pound sugar

used for each hundred weight of butter,—packed in wooden vessels, and set in a cool place.

The Committee found no difficulty in awarding the second premium of \$50 to Luther Chamberlain, of Westboro'. The butter from this dairy has long been celebrated. Mr. C. seems to enter into the true object of this exhibition by furnishing a particular description of the manner in which it is manufactured. His letter, though long, is interesting, as coming from a practical man, and the Committee think they need not apologise for inserting it entire.

The Committee have inserted Mr. Chamberlain's letter at length, as a valuable exposition of the manner in which he makes butter, and as an example for others to follow. That he pursues the best course in its manufacture they can have but little doubt, and they feel certain that in attending as he does to quality rather than to quantity, he secures at once both reputation and profit. No stronger proof can be given of this than the fact that his butter which took the second premium sold at auction for a higher price than that to which the Committee awarded the first, which could only be accounted for by the fact that purchasers felt certain that in taking Mr. C.'s butter they obtained a first-rate article, as he suffered none that was inferior to come from his dairy."

MR. CHAMBERLAIN'S LETTER

To the Committee on Butter and Cheese of the Mass. Society for promoting Agriculture:—

My cows subsist entirely on grass in Summer. I salt them three times per week. A little time before I turn them out to grass in the Spring, I give one quart of cob meal to each per day. I give my rowen to them when I first put them up to hay in Autumn;—think my rowen worth more at that season than in the Spring.

Respecting the treatment of Milk and Cream. My milk is set in my cellar at a little distance from the cellar bottom. The cream should be separated from the milk when sweet and should be kept cool. I have a cellar 10 feet square and 9 feet deep in my cellar, where I put ice in hot weather, and there I can make my cream of a right temperature. I have a stove in my upper cellar, so that in cold weather my cream is also of a right temperature. I churn in Summer three days in a week. The butter is taken from the churn as free from buttermilk as possible, then worked with the hand and salted. There can be no ladle to supply the place of the hand. The butter then stands an hour or an hour and a half, when the butter is worked until the buttermilk is entirely expressed; then it is ready to lump. Respecting salt, I always send for the best quality of butter salt, I do not know the name of it. If I get a lot that proves not to be of the best quality, I take it for other purposes, and send again for the best kind; for I think it a very essential thing to have the salt fine, white and of good flavor. The butter should be salted according to the taste of those who are to use it. There are a variety of tastes respecting the quantity of salt. I use no other substance in my butter but salt. I think saltpetre a dangerous article in cheese, and should think it would have a bad effect on butter, though I do not know as I ever saw it tried. Respecting preserving butter in Summer, the vessels should be thoroughly cleansed, and a little salt sprinkled over

the inside of the vessel. It should be kept perfectly tight to prevent the air getting to the butter. When I have kept butter through the Summer, I have put it down in white oak casks, and head them up until they were wanted for use; then unhead the casks and put on a lid. From my own experience I think white oak vessels the best for preserving butter, yet I wish for information from the committee and other gentlemen concerning this thing. Those who buy our butter can best judge what vessels are the best, and if the committee or the trustees of the Mass. Agricultural Society will take the trouble to satisfy themselves as to what vessels are the best, and recommend them to the dairymen, it will be an advantage. Had I known of your exhibition soon enough I would have put up some in pots at the same time I put down in firkins, that you might have a chance to ascertain which is the better.

Gentlemen, I know you love good butter and cheese by your exertions in offering those liberal premiums, and as you have bestowed a good share of them on me, I feel myself under obligation to give all the information that I can to you. The dairymen want to get rich too fast; this is a great reason why you do not have better butter. At this season of the year the cream ought not to stand on the milk more than 12 hours in order to make good butter, of course we do not get but one half of the cream. There will rise another coat of cream, which may be applied to other uses except for butter. It is a practice in all the dairies with which I am acquainted to get all the cream they can; but I see their mistake. Put a quantity of the second skimming of cream to that milk from which the first cream is taken, and it will make about as good cheese as four meal cheese; and I think by not trying to make so much butter, but a better quality and better quality of skim milk cheese, I saved enough the last year to pay my labor on my farm. You cannot expect so nice butter at this season as when we have fresh feed, yet you can see how little variation there is in my butter by that which I now offer for exhibition according to the Nos. beginning at the first. The butter in boxes was made by hay, and some of it of an ordinary quality, as I could not get at my best hay.

The management of cows is also an essential requisite for making good butter. The cows must be kept so as to be clean for milking, or the butter cannot be nice. Cleanliness and prompt attention to every thing are the indispensable requisites for making good butter.

LUTHER CHAMBERLAIN.

[From the New England Farmer.]

Mr. Fessenden.—I send you the following remarks, upon a subject of great interest to the farmer. They are at your disposal to publish in the New England Farmer or not.

ON MAKING BUTTER LATE IN THE FALL.

Such is the general mode of living in this section of the country, that butter is an indispensable article in every family; nor will a small quantity suffice for the various purposes to which it is applied in the culinary art. Hence there is no production of the farm on which so sure calculations upon a ready and profitable market can be made. It is important to the farmer to make the most of

his dairy. But there is a certain part of the year in which the process of making butter is so difficult and laborious that the complaint has acquired the authority of an axiom: "That it costs more than it comes to."

I refer to the season of the year when grass feed is failing or gone, the quantity of milk diminished, and the cream is so long in churning, that the butter, if it come at all, is worth little or nothing. It sometimes happens that much time and labor is entirely lost,—no butter can be obtained, and the cream is made worse.

Having thought much on the subject, and experienced all the uncertain results of which others complain, I have been led to the conclusion, which experiments have confirmed, that there is a certain degree of heat, could it be ascertained, to which the cream might be raised, which would insure a quick process in the formation and separation of the butter from the whey or milk, at the same time preserves the quality of the butter, and prevents that frothiness and softness which is the never failing result of long continued churning.

To ascertain the degree of heat necessary to insure a short process, we heated the cream on the hearth to about 72 or 73 degrees,—this, with heat in the churn, which was scalded with boiling water, gave to the cream about 75 heat. In six or seven trials, during the months of November and December, the longest process in churning was twenty minutes, the shortest, ten. The butter has been uniformly sweet and hard, and in nothing inferior to that made in October, except in colour. The last churning was on 30th December last. I attended to the whole process carefully. The cream, when first put into the churn, was 80.—I waited till the heat had fallen to 75, and immediately began the operation. The butter was formed and ready to take out of the churn in just ten minutes. By the way, I use, and have for several years, a rocking churn, and think it the best, all things taken into view, that has ever been in use in New England.

I do not pretend to have made sufficient experiments to establish any general and uniformly operating principle, but the experiments I have made, and the results to which they have led, may serve as hints to others to try similar experiments, by which some general principle may be established to render the process of churning in the winter as short and certain as in summer. This is certainly a desideratum in geonics, and worthy of the attention of the poor man who keeps but one cow, and the rich who keeps a dozen. It deeply interests those who perform the operation of churning, as well as those who share in the benefits. Let every farmer purchase a thermometer,—he will save in one year enough in labor and butter to pay for it, besides the gratification of having always good butter, and a plenty of it, in the winter, provided he has the materials to make it of.

W. ALLEN.

North Andover, Jan. 1, 1834.

N. B. Since writing the above, one of my neighbors, hearing of my successful experiments, called on me to borrow my thermometer to make a similar experiment,—he informed me that their two last trials to make butter, after churning twenty-four hours, had been unsuccessful. They accordingly prepared the cream as above directed, heat-

ing to 75,—the butter came in five minutes,—was hard and good for winter butter.

By the Editor. The above is a valuable paper, and establishes a fact of much importance in house-keeping economy. We have frequently recommended, and published the recommendations of others, to warm cream in cold weather, previous to any attempt to convert it into butter. But the temperature to which it should be raised, has not, so far as we know, been ascertained previous to the above-mentioned experiments of our highly esteemed friend and correspondent.

[From the London Lancet.]

LECTURES ON VETERINARY MEDICINE,
Delivered in the University of London by Mr.
Youatt—Lecture XI.

FARCY—IT IS INFLAMMATION AND ULCERATION
OF THE ABSORBENTS—ONLY ANOTHER STAGE
OF GLANDERS—ITS TREATMENT—LOCAL AND
CONSTITUTIONAL—CAUTION AS TO SUPPORTED
CURES.

The Absorbents and their function.—I have in due time to describe to you a set of vessels that are discharging a very important duty—the absorbents.—While by means of the arterial capillaries all the secretions are performed, and they are every-where employed in building up the frame, the absorbents are no less diligently at work in taking up and carrying away in their turn every portion and part of it. There is no surface, there is no assignable spot, on which thousands of their little mouths do not open. Here are some beautiful injected preparations of the absorbents of various tissues and organs.

The Absorbents take up the matter of Gladders, and are inflamed by it.—In the discharge of their duty, they not only take up that which is worn out and useless and innocuous, but that which is poisonous and destructive. They open upon the surfaces of the glanderous chancres.—They absorb a portion of the virus which is secreted from these ulcers; and as it passes along these little tubes, they suffer from its acrimonious quality; they are irritated, inflamed, thickened.—Hence the corded veins of the farrier, or, rather, the thickened absorbents following the course of the veins. See in these preparations how closely they do follow them, not only in their smaller and superficial ramifications, but their deeper-seated and larger branches.

The neighbouring Absorbents first affected.—The absorbents in the neighborhood of the inflamed and ulcerated surface are first affected. I have said in a former lecture, that the very chancres run in lines, indicating the path of the absorbents, and in fact being ulcerations of them. The effect is next perceived about the lips and face and neck.

The Valves of the Absorbents.—The absorbents, as well as the veins, are under the influence of the muscles; the contents of these little vessels are, partly, or principally, propelled by the action of the muscles, and therefore the mechanism which is detected in the veins becomes necessary here, that when these vessels are compressed by the muscles, the fluid shall pass in a right direction, and not pursue a retrograde course. Valves, loose duplicatures of the lining membrane, are placed, as you will see in these specimens, at

certain distances, which lie flat on the side of the vessel, and permit the fluid to pass in a direction towards the chest, but belly out, and impede or arrest its progress from the chest.

They become Inflamed and Ulcerated.—Whether the virus retains its sickly character as it travels along the absorbent, and so becomes entangled about these membranous folds, or is, from the pressure of the muscles on the vessel, detained for a while in contact with the valves, the principal inflammation takes place there. There the parietes of the absorbent are most thickened; a mechanical obstruction seems to be formed, and we feel and see many small hard knots, or buds—farcy buds,—and these are likewise at first in the neighborhood of the original disease. They are almost invariably seen about the lips and nose and neck. They are hard, of a scirrhous hardness, more or less tender, and generally with perceptible heat about them. These little tumours, the consequence of inflammation, pursue their usual course—they suppurate, they ulcerate, and the ulcers have the same peculiar character as those on the membrane of the nose; they are rounded, with an elevated edge and a pale surface; they also are true chancres; and they discharge a virus as infectious and dangerous as the matter of glanders.

The Ulceration spreads.—These farcy buds and ulcers are sometimes few and small and stationary. The virus seems soon to extend its force, or is diluted with other matter. At other times they are numerous and spreading and painful; this depends on the quality of the virus and the state of the constitution. This continues for a while: the health of the animal is scarcely affected; the progress of the buds and the ulcers is rapid or slow, depending on various circumstances; but the course is always apparent,—in a direction towards the chest—the natural course of the absorbents; and as the matter is detained at each valve (and there the principal inflammation takes place), yet the inflammation is still to be traced along the whole course of the absorbents, and between each knot is the corded vessel.

Other Absorbents at length involved.—At length the virus reaches the thoracic duct, and mingles with the circulating fluid, and is conveyed with the blood to every part of the frame. It seems not to effect the lining membrane of the artery or the vein; they are not corded, nor do they ulcerate: but it is deposited with the other ingredients of the blood on every tissue and every portion of the frame. Deposited there it is harmless, so far as that tissue or part is concerned; but on that tissue and part, absorbents open, and they take up and carry away this foreign body thus deposited.—The superficial lymphatics first go to work, and they are most susceptible to the empoisonment of the virus; they become corded and knotted at the valves, and they ulcerate, and we have there the farcy bud, and the connecting corded absorbent.

There are a certain set of these absorbents which seem most disposed to take up the poison, or are most readily affected by it, and these are the distant superficial absorbents, and principally those of the inside of the thigh; and the cords appear, and the ulcers break along the course of the principal veins of the thigh, because in company with them the absorbents are found.

The deeper-seated Absorbents affected.—But the action and the mischief are not long confined to the superficial absorbents, the deeper-seated ones are soon implicated—those which open on the cellular texture, or the deeper and minute structure of every part.

Different result of Inflammation in them.—Here the inflammation of the lymphatic assumes another form. There are no valves here, and consequently no knots; neither is the action confined to the larger branches or trunks, but the myriads of capillary absorbents which penetrate every part, become inflamed and thickened and enlarged, and they cease to discharge their function; they neither take up the fluid exhaled on various surfaces, nor the interstitial deposit, which is the usual accompaniment of inflammation in the neighbourhood of the affected vessels, and so there is engorgement of the substance of various parts, swellings of the head, about the chest, of the hinder legs; sudden, painful, enormous; distinguished by a heat and tenderness which do not accompany any other enlargement. It is not merely an accumulation of fluid or interstitial deposit; it is a mass of minute, inflamed, absorbents, and therefore hot and intensely painful.

Complicated mischief.—And now the superficial and the deeper-seated absorbents being involved, a strange aggravation of disease is soon observed; the ulcerations are more rapid and more extensive; they involve not only the valve of the larger absorbent, but whole masses of minute absorbents. The virus is greater in quantity, more virulent, more corrosive. The ulcers run into sinuses about the hock, and under the flexors; difficult to get at, and difficult to treat.—There are discharges of fetid matter from most or all of them, and from the nose and from the mouth, attended with enlargement, threatening instant suffocation; at other times the inside of the thigh, at others almost the whole frame, presents a mass of ulceration and putridity.

Different in different Horses.—The mode of attack varies considerably in different horses.—Sometimes the animal appears to be nearly or perfectly sound, when, all at once, the farcy ulcers and farcy engorgements appear, and speedily run their course: but in the generality of cases there is some warning, from loss of appetite and condition, and spirits and strength, and the gradual appearance of the corded absorbent and the knotted valve about the face or the neck, and slight swellings of the limbs, giving far more pain than their external appearance would account for.

Does Farcy exist without previous Glanders?—We have been told that farcy exists without previous glanders. I am not disposed to deny, that something almost amounting to this may have occurred; but they who tell us that it is of such frequent occurrence forget, or are not aware of, the long-continued insidious stage of glanders; the time which may elapse, and often does elapse, before the owner is aware, or the veterinary surgeon sure of it; how possible it is that minute ulceration may have for a considerable period existed in some of the recesses of the nose, or that the slight discharge, undreaded and unrecognised, yet vitiated, poisoned, and capable of communicating the disease to others, may have been long absorbed and carried through the frame, and affect-

ed the absorbents, and prepared for the sudden display of farcy.

Farcy ultimately combined with Glanders.—One thing is undeniable, that farcy does not long or extensively prevail without being accompanied by glanders; that in the majority of mild cases of farcy, glanders may be seen if looked for; and that it never destroys the animal without plainly associating itself with glanders.

The true theory of Farcy and Glanders.—Farcy and glanders are in fact stages of the same disease. Glanders, when recognisable by ulceration, is farcy of the Schneiderian membrane,—inflammation of the absorbents of that membrane, and ulceration at the valves of those absorbents. Carefully examine this splendid specimen. There are hundreds of chancres on the septum; but where do you find them?—Precisely along the course of the venous, and consequently absorbent, trunk. If they deviate from this situation, it is in lines, following the course of the smaller vessels. It is a disease of the absorbents,—it is farcy,—but now confined to the Schneiderian membrane, and while so confined, continuing to be designated by the term glanders;—when spreading to other parts of the frame acknowledged to be true farcy. They are, I say, different stages of the same disease. If I were compelled to point out the precise line of difference between them, I should say that glanders was inflammation of the membrane of the nose, producing an altered and poisonous secretion, capable of communicating the disease to other horses, and to the malignant influence or effects of which the lining membrane of the absorbents was peculiarly sensible; and that when sufficient of this vitiated secretion had been taken up to produce inflammation and ulceration of the absorbents, farcy was established. Glanders has reference to the membrane of the nose, and farcy to ulceration of the absorbent, produced by a virus discharge from that membrane. They may both be said to be local; but, under the second form, so extensive a surface is diseased that the constitution is speedily undermined.

Its progress is occasionally very capricious,—as slow or as rapid as we used to say glanders was; continuing in a few cases for months and years, the vigour of the horse remaining unimpaired, and at other times running on to its fatal termination with a rapidity perfectly astonishing.

Singular and most important Invention.—Mr. Parker, of the state of New York, has discovered a composition which will harden like a stone, and yet may be worked in a state as easily as mortar! Exposure to the weather causes it to petrify and become actual stone, requiring a heavy blow with a hammer to break it. A specimen may be seen at Mr. Garfield's shoe store, in Congress street, who is agent for Mr. Parker in this city. Mr. P. has recently completed a section of Canal as a specimen of that intended to bring water near New York from the Croton river. It may be cast in moulds in the form of pillars, fire places, vestibules, &c. and is not dearer than brick. Its value is incalculable for buildings, cisterns, &c. situate in wet or damp places. It is undoubtedly one of the most important inventions of the day. The American Institute have awarded Mr. Parker a gold medal.—*Troy Chronicle.*

THE GARDENER.

[From the Horticultural Register]

ON THE IMPORTANCE OF CULTIVATING GOOD FRUIT.

Cultivators, generally speaking, in this country, do not seem to be aware of the importance of cultivating the best varieties of fruit. They generally consider the article as a mere luxury, and, therefore, give but little attention to its culture. But though fruit is not indispensable to the support of human existence, and life may be sustained on aliment less palatable and less wholesome, it is, nevertheless, a very useful article, and one of the best gifts of Providence to the human being.

A writer in the Annales d'Horticulture observes that "One of the best aliments, and the best appropriated to the different ages of life, is that which fruits afford. They present to man a light nourishment, of easy digestion, and produce a chyle admirably adapted to the functions of the human body."

"There are fruits, which, when perfectly ripe, can be eaten even to excess without inconvenience. Such as grapes, cherries, and currants; the other kinds never occasion ill consequences if they are eaten only to satisfy the demands of nature. They are injurious when large quantities are taken into the stomach, already filled with other food. There are certain stomachs, with which fruits do not equally well agree, but still they are not injurious if taken with moderation."

"Thoroughly ripe fruit, eaten with bread, is perhaps the most innocent of all aliments, and will even insure health and strength. The author of this article has made the experiment. He passed a whole year without taking any other food than fruit, bread, and water, without his power or vigor having been diminished in the least, notwithstanding the great exercise which he constantly took."

"In traversing the territories of Germany, there is to be seen near each habitation, a vineyard or a garden of fruit trees. The villages are surrounded with them, and there are but few families who do not make use of fruits during the summer, and preserve a certain quantity for winter. The surplus is sold in the cities. There are to be seen upon the Rhine, and other rivers in Germany, boats laden with dried apples, pears, and plums. These fruits are objects of considerable commercial importance. It is desirable that the departmental horticultural societies should offer premiums to encourage the proprietors of small estates to plant fruit trees of the best kinds."

"As the belief is general that fruits produce diseases, and especially the dysentery, we think it our duty to introduce the following passage in relation to this subject, which is to be found in advice to people upon their health, by Tissot."

"There is a pernicious prejudice, with which all are too generally imbued:—it is that fruits are injurious in the dysentery, and that they produce and increase it. There is not, perhaps, a more false prejudice."

"Bad fruits, and those which have been imperfectly ripened, in unfavorable seasons may occasion colics, and sometimes diarrhoeas,—oftener

constipations and diseases of the nerves and skin, but never epidemic dysentery. Ripe fruits of all kinds, especially in the summer, are the true preservatives against this malady. The greatest injury they can do is in dissolving the humors, and particularly the bile, of which they are the true solvents, and occasion a diarrhoea. But even this diarrhoea is a protection against the dysentery. It has not been observed that this disease is more common during those seasons when fruits are very abundant. It is also believed that it is more rare and less severe than heretofore, and this can surely be attributed if it is true, but to the more numerous plantations of fruit trees, which have rendered fruit very common."

"Whenever dysentery has prevailed, I have eaten less animal food and more fruit, and have never had the slightest attack. Several physicians have adopted the same regimen."

"I have seen eleven patients in the same house; nine were obedient to the directions given, and ate fruit; they recovered. The grand-mother, and a child she was most partial to, died. She prescribed burnt wine, oil, powerful aromatics, and forbade the use of fruit; it died. She followed the same course, and met the like fate."

"This disease was destroying a Swiss regiment, which was stationed in a garrison, in the southern part of France. The captain purchased the grapes of several acres of vines. The sick soldiers were either carried to the vineyard, or were supplied with grapes from it, if they were too feeble to be removed. They ate nothing else; not another died,—nor were any more attacked with the complaint after they commenced eating grapes."

"A minister was attacked with the dysentery, and the medicines which were administered gave no relief; he saw by accident some red currants, and had a great desire to eat them; he ate three pounds between seven o'clock in the morning and nine o'clock in the evening; he was better during the day, and entirely cured the next."

"I could accumulate a great number of these facts, but the above are sufficient to convince the most incredulous. Far from prohibiting the use of fruits when the dysentery prevails, too many of them cannot be eaten. The discretion of the police, instead of interdicting them, should cause the markets to be abundantly supplied with them. This is a truth, which intelligent persons no longer doubt. Experience has demonstrated it, and it is founded in reason, since fruits remove all the causes of dysentery."

Willich's Domestic Encyclopedia observes that "apples, besides their aromatic qualities, are wholesome and laxative when fully ripe. In diseases of the breast, such as catarrhs, coughs, asthma, consumptions, &c. they are of considerable service; for these beneficial purposes, however, they ought not to be eaten raw, but either roasted, stewed, or boiled; they also may be usefully employed in decoctions, which, if drank plentifully, tend to abate febrile heat, as well as to relieve painful strictures, in pectoral complaints."

There are many uses for fruit, which do not appear to have become so general in this country as could be wished. In France, bread is made consisting of one-third of boiled apple-pulp, baked with two-thirds flour, properly fermented with yeast for twelve hours. This bread is said to be

very fine, full of eyes, and extremely palatable and light.

Apples and other good fruit ameliorate the taste and the tone of the human system. "The palate," says Mr. Knight the celebrated English horticulturist, "which relishes fruit, is seldom pleased with strong fermented liquors; and, as feeble causes continually acting, ultimately produce extensive effects, the supplying the public with fruit at a cheap rate would have a tendency to operate favorably both on the physical and moral health of the people."

It has been ascertained that apples make an excellent food for swine, cattle, &c. Some assert that not only sweet apples, but sour apples are valuable for that purpose, especially, when boiled and mixed with potatoes of other roots.

If, then, fruit has valuable uses, not merely as a luxury, but as an article both of food and medicine, it must be of much importance to propagate the best varieties. It is not more expensive to raise the best than to cultivate those which are comparatively worthless. We are, therefore, much gratified in being able to place before our readers the following valuable article, by R. Manning, Esq. of Salem, Mass.

MR. FESSENDEN,—Sir, Inquiries having been made for a list of Fruits, adapted to the climate of New-England, the Fruit Committee of the Massachusetts Horticultural Society offer to the public the following list of Apples, Pears, Plums, and Peaches; all of them good, and many of them excellent. They do not wish to be understood as saying that the list contains all the fruits worth cultivating, but they prefer to recommend a few sorts known by experience to be good, to a large number of doubtful names, whose merits have not been sufficiently tested. Additions will be made to the list after the close of the ensuing fruit season, which will be published in the New-England Farmer. All of the fruits enumerated, have been exhibited at the meeting of the Horticultural Society; bearing trees of most of them are now growing in the gardens of the members of the Committee, and trees can be had at any of the Nursery Establishments in the vicinity.

It may be proper to remark also, that the time of maturity, of the different varieties, is designated in nearly all the nursery catalogues, a point of much importance to be attended to, with a view to a regular succession of fruit, as well as the fact that there are some kinds embraced in this list, which, although it would be very desirable for every fruit grower to possess a single tree, could, by no means, be recommended for extensive cultivation, whilst others may be cultivated to any extent desired. These points, as well as the relative degrees of excellence between good, better, and best applicable to the different varieties, must be left to the taste of the cultivator, which, in the advanced state of knowledge upon the subject, it is presumed, almost every one has within his reach the means of determining correctly.

APPLES.

Early Harvest,	Red Astracan,
Red Margaret,	Kilham Hill,
Bough,	William's Favorite,
Summer Rose,	Murphy,
Summer Queen,	Hubbardston Nonpareil,
Summer Pearmain,	Orley,

Drap d'Or,
Fall Pippin,
Doctor or Dewitt,
Hawthorndean,
Pennock's Red Winter,
Baldwin,
Lady, Pomme d'Api,
Yellow Bellflower,
Ribstone Pippin,
Rhode-Island Greening,
Roxbury Russett,

PEARS.

Little Musk,
Amire Johanet,
Madeline,
Epargne, (Jargonelle),
Skinless,
Julienne,
Long Green,
Rouselette de Rheims,
Prince's Sugar,
Lowry's Bergamot,
Moorfowl's Egg,
Autumn Bergamot, (Eng) Dix,
Washington,
Fulton,
Heathcote,
Green Sylvanche,
Johannon,
Napoleon,
Passe Colmar,
Raymond,
Saint Ghislein,
Urbaniste,
Wilkinson,
Colmar Souverain,
Bergomaster,

PLUMS.

Green Gage,
Washington,
Prince's Imperial Gage,
Orleans,
Smith's Orleans,
Bingham,
Elfray,
Coe's Golden Drop,
Bleecker's Gage,
Italian Damask,
Peach,
Semiana, (of Boston),
Royale de Tours,
Pond's Seedling.

CHERRIES.

May Duke,
Black Tartarean,
Black Heart,
White Biggareau,
Davenport,
Graffian,
Late Duke,
Downer's Late Red,
Black Eagle,
Belle de Choisy,
White Tartarean.

PEACHES, FREESTONES.

Early Ann,
Early Royal George,
Large Early Red Rare-ripe,
Coolidge's Favorite,
Morris's White,
Old Mixon,
Gross Mignonne,
Red Magdalen,
Yellow Rareripec,
Yellow Alberge,
Malta, Belle de Paris,
Belle de Vitry,
Nivette,
President,
George Fourth,
White Blossom, (Snow),
Van Zandt's Superb,
Washington,
Yellow Red Rareripec,
Teton de Venus,
Heath, (Kenrick's),
Well's Seedling,
Hoffman's Favorite,
Barrington,
Clingstone,
Kennedy's Lemon,
Old Newton,
Williamson,
Spanish,
Hyslop's,
Heath,
Congress.

[From the same.]

NEW FRUITS.

The desire has often been expressed and a call more or less imperative is often made, for a select list of fruits, a limited number, of the best possible kinds. It is evident, however, that, at this early day, such calls may be premature, inasmuch as no select list can consistently be offered, except of such kinds only as have been proved in our country. But as many of the new kinds of fruit of the highest character, have not as yet borne fruit in our country, and must therefore be excluded, it must be obvious, that such lists will from time to time require a revision.

Such a select list as we should be truly desirous of offering to the public as the very best possible, cannot yet be formed, till all the new and finest kinds, which this extraordinary age has produced, have been here put to trial.

Effectual measures are now in train, which it is to be hoped may bring them all—a host in numbers, in names, and in excellence.

Last spring, and late in May, through the distinguished liberality and philanthropy of the celebrated Professor Van Mons of Louvain, Mr. Manning and myself received over three hundred select varieties of new Flemish Pears, of the first class for excellence, very many of which, had not yet been disseminated even in Europe. But although every exertion was used, we were yet enabled to save, unitedly, not over one hundred kinds; and, through the liberality of the London Horticultural Society, we also received over fifty new kinds of Pears, besides some other varieties, chiefly Flemish, and which have been proved, in their celebrated garden of Chiswick, to be of great excellence. This number, and from this source, we have also been enabled to save. We look, however, for the renewals, and to complete our lists from both sources of all that is excellent.—All these will be put to immediate trial; and the results the public may in due time depend on knowing.

During the last thirty years, more kinds of pears, of celebrated excellence have originated in Belgium, than all that ever existed before. This is principally to be ascribed to the distinguished zeal and successful experiments of Van Mons, and of Hardenpont, of Coloma, of Meuris, of Nelis, of Duquesne, of Dorlain, of Liart, and of others.

Dr. Van Mons and the Abbe Duquesne are stated to have originated more than eight hundred fine kinds of pears, with experiments on eighty thousand, and on a vast scale. Their practice seems to have been, in many respects, the reverse of all the popular theories of the day—the results unlike any thing of the kind before known.

WILLIAM KENRICK.

Newton, Dec. 24, 1854.

CURE FOR WEAK EYES.—Take a small lump of white copperas, say about the size of a pea; put it in a small phial, holding about two ounces of water; carry this in the pocket, and occasionally taking out the cork, turn the phial upon the finger's end, and thus bathe the eyes. This will positively effect a real cure in a short time.

Fine light ashes from coal grates answers well for cleaning and brightening tins, brasses, &c. &c.

MISCELLANEOUS.

APPLE TREES BEARING ALTERNATE YEARS.

THOSE who have had any thing to do with orchards, or who have paid any attention to apple trees, know very well that some trees will not bear a full crop every year. The cause of this is probably the exhaustion of the trees during the bearing year. In those years the tree hangs very full indeed—all its powers are put forth to bring forth and ripen such a heavy crop; and this expense of sap or other matter, so exhausts the system that it requires a year of rest to bring up its energies. This may or may not be the true cause; at any rate the fact is well known; and many who have good varieties of apples have regretted that they could not change this state of things in regard to particular trees, and have a crop every year. Mr. D. Longfellow, of Winthrop, well known as a successful orchardist, informs us that he has succeeded in changing this habit in a variety of Juneatings which he had in his orchard, which bore alternately. His manner of doing it, is this:

Having other trees which also bore alternately, but not in the same year with the Juneatings, he was convinced that engrafting the two others, the habits of one would counteract that of the other, and a 'nullification' of them be produced. Accordingly, on a bearing year of the Juneatings, he took scions from them, and engrafted them into stocks which would that year be barren. The result in the cases which he has tried, justifies the conclusion which he had drawn, and he has Juneatings every year.

Whether it is necessary that the scion to be engrafted should be taken from its parent on the fruitful year or not, we cannot say, or whether this system will be attended with similar result in all the trees which bear in this way, or have barren and fruitful years, we are not able to say. It is, however, a subject worth attending to; and we should be happy to learn any facts from those who have had experience in these things.—*Maine Farmer.*

M. Road, the director of a white lead manufactory in France, has introduced the use of sulphurated lemonade among his workmen, and the lead colic has in consequence disappeared from his establishment. The lemonade is used both as a beverage and as a lotion.

One of the eastern papers states that during the late severely cold weather, chickens were frozen to death on their roosts.

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Coal Screenings and the peach tree worm—Bene seed and plant—Mrs. Bogue—The eye—Care for cattle and horses that have eaten too much grain—Manufacture of sugar from the beet—Woodside's revolving harrow and seed cart—Use of lime in agriculture—Experiments in growing potatoes—Premiums on butter in Massachusetts—On making butter in cold weather—Youatt on Glanders—New invention for making stone—On the importance of cultivating good fruit—New fruits—Apple trees bearing alternate years—Cure for weak eyes—Preventive of the lead colic—Scrap—Prices current—Advertisements.

BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every MONDAY.

	PER.	FROM	TO
BEANS, white field,	bushel.	2 00	2 50
CATTLE, on the hoof,	100lbs.	3 75	5 75
Slaughtered,	"	3 00	4 00
CORN, yellow,	bushel.	63	64
White,	"	62	
COTTON, Virginia,	pound.	12	17½
North Carolina,	"	14	16
Upland,	"	16	18½
FEATHERS,	pound.	35	37
FLAXSEED,	bushel.	1 62	1 75
FLOUR—Best white wheat family, ..	barrel.	6 00	6 50
Do. do. baker's,	"	5 50	6 00
Do. do. Superfine,	"	4 75	5 00
Super Howard street,	"	4 62	4 75
" wagon price,	"	4 50	
City Mills, extra,	"	4 87	5 00
Do.	"	4 70	
Susquehanna,	"		
Rye,	"		
GRAIN SEEDS, red Clover,	bushel.	5 00	5 50
Timothy (herds of the north) ..	"	2 50	3 50
Orchard,	"	3 00	
Tall meadow Oat,	"	2 00	2 50
Hards, or red top,	"	1 25	
HAY, in bulk,	ton.	16 00	
HEMP, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
HOGS, on the hoof,	100lb.	5 00	
Slaughtered,	"	5 50	
HOPS—first sort,	pound.	15	
second,	"	13	
refuse,	"	11	
LIME,	bushel.	30	33
MUSTARD SEED, Domestic,	"	5 00	6 00
OATS,	"	30	33
PEAS, red eye,	bushel.		
Black eye,	"	87	1 00
Lady,	"	100	
PLASTER PARIS, in the stone,	ton.	3 00	
Ground,	barrel.	1 37	
PALMA CHRISTA BEAN,	bushel.	1 50	1 56
RAGS,	pound.	3	4
RYE,	bushel.	62	65
TOBACCO, crop, common,	100 lbs	4 25	5 00
" brown and red,	"	5 00	7 00
" fine red,	"	7 00	9 00
" wrappery, suitable	"		
for segars,	"	6 00	12 00
" yellow and red, ..	"	8 00	12 00
" yellow,	"	9 00	12 00
" fine yellow,	"	12 00	16 00
Seconds, as in quality, ..	"	4 00	5 00
" ground leaf, ..	"	5 00	9 00
Virginia,	"	5 00	10 00
Rappahannock,	"		
Kentucky,	"	6 00	9 00
WHEAT, white,	bushel.	1 05	1 10
Red,	"	1 00	
WHISKY, 1st pf. in bbls.	gallon.	28½	29½
" in hhd.	"	28	
" wagon price,	"	24½	25
WAGON FREIGHTS, to Pittsburgh, ..	100 lbs		1 50
" To Wheeling,	"		1 75
WOOL, Prime & Saxon Fleeces, ...	pound.	50 to 60	24 to 26
Full Merino,	"	44	50 22 24
Three fourths Merino,	"	37	44 22 24
One half do.	"	33	37 22 24
Common & one fourth Meri.	"	30	33 20 22
Pulled,	"	31	33 22 24

A FINE BULL.

FOR SALE, a young Bull, ten months old, sired by the thoroughbred bull Apollo, (of the Gloster Stock) and out of a very fine cow of seven-eighths Durham S. H. blood, consequently fifteen-sixteenths Durham S. H., is for sale a bargain if immediate application be made; he is truly a splendid calf, and will be sold for \$100 cash. Apply to

I. I. HITCHCOCK,
American Farmer Establishment.

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
APPLES,	barrel.	\$3 00	\$5 00
BACON, hams, new,	pound.	17	
Shoulders,	"	8	9
Middlings,	"		
BUTTER, printed, in lbs. & half lbs.	"	25	37
Roll,	"	15	25
CIDER,	barrel.		
CALVES, three to six weeks old, ..	each.	3 00	6 00
COWS, new milch,	"	17 00	30 00
Dry,	"	6 00	10 00
CORN MEAL, for family use,	100lbs.	1 50	
CHOP RYE,	"	1 50	
EGGS,	dozen.	19	29
FISH, Shad, salted,	barrel.	5 75	6 00
Herrings, salted, No. 1,	"	4 75	
Mackerel, No. 1, 2 & 3,	"	5 12	7 00
Cod, salted,	cwt.	2 50	3 00
LAMBS, alive,	each.	1 25	2 00
Slaughtered,	quart'r	31	50
LARD,	pound.	8	9
ONIONS,	bushel.	62	75
POULTRY, Fowls,	dozen.	1 50	2 25
Ducks,	"		2 50
POTATOES, Irish,	bushel.	40	62
Sweet,	"		
TURNIPS,	"	37	50
VEAL, fore quarters,	pound.	3½	4
Hind do.	"	6½	

ADVERTISEMENTS

GOOSEBERRY TREES.

THE subscribers have just received from England, in fine order, 500 Gooseberry, of two and three years growth, raised with single stem, consisting of twenty of the best and largest varieties of the usual assorted colors, regularly named, and as they were obtained from a very respectable nursery, immediately in the neighborhood, where the largest and best Gooseberries are raised, we have no doubt of their being a very superior parcel; price per tree 31½ cents, or \$3 per dozen. Also, by the same vessel, 500 each European Lime or Linden and Larch Trees, 3 to 4 feet high, all which are planted in our Nursery, where we have a large stock of Nursery articles, of which we name the following: Of the Ornamental Trees, Chinese Ailanthus, or Tree of Heaven, Silver leaved Maple, Sugar Tree, and the European Linden or Lime Trees, all from 8 to 12 feet high, well suited for planting in steets, &c. Of Shrubs, we have the European and India Roses Current, Gooseberry and Strawberry, of all the best varieties; also Apple, Pear, Plum, Peach, Apricot, Nectarine, Quince, English Walnut, and the deservedly celebrated Catawba, and other Grape plants of two years old, by the hundred, dozen or single plant, and as we cultivate the largest proportion of the Catawba, we can dispose of cuttings of that kind low, by the thousand, provided orders are received by trimming time. Thorn Quick Pyracantha and Honey Locust, for hedges: Asparagus, Hop and tart Rhubarb roots, Flowering Vines, and an extensive assortment of superb double Dahlias. For prices and other useful particulars, see our Catalogue, to be had gratis at the Nursery, or at the Store, Light street, near Pratt street, Baltimore, where orders will be promptly and carefully attended to. SINCLAIR & MOORE.

Feb. 3, 1835.

SUPERIOR CATTLE FOR SALE,

OF the Devon and Devon & Short Horn blood, at Brookland Wood Farm, the residence of Richard Caton, ten miles from Baltimore, on the Susquehanna Rail Road, and on the Falls Turnpike Road, consisting of

Devon Bulls, Heifers and Calves, of all ages of each denomination, from 8 months to 4 years—price, forty to one hundred dollars each, according to age and quality.

Devon and Durham Bulls, the offspring of Devon Cows, by the Short Horn Durham Bull Tecumseh. It is supposed by those persons in England who have dairies of this species, that they will be found superior to all others, uniting the beauty of form, hardness of constitution, propensity to fatten, and richness of milk appertaining to the Devon blood, and product of milk of the Durham—price, forty to one hundred dollars. Apply to

Feb. 3, 1835.

THOMAS BEVAN, Manager.

BENE SEED.

JUST RECEIVED at this Establishment, and for sale, by the pound or in 12½ cent papers, a small quantity of the seed of this most valuable plant. It is very efficacious in the Bowel Complaints of children, and not difficult to be administered. The seed should be planted in April, in hills like beans, and the leaves will be in perfection in June. Two or three beans being put into a tumbler of spring water, for 10 or 15 minutes, convert it into a mucilage, which being tasteless, children readily drink.

Feb. 3.

FRUIT TREES—CHEAP.

FOR SALE very low the following Fruit Trees, being part of an invoice misssent. There are 58 trees in all, in perfectly good order, and they will be sold for \$10 Cash.

APPLES.

- 2 Monstrous Pippin.
- 2 Royal Pearmain.
- 2 Long Island Russet.
- 2 Winter Pearmain.
- 2 Carthouse.
- 2 Bellflower.
- 2 Vandevere.
- 2 Red sweet Vandevere.
- 2 Michael Henry Pippin.
- 1 Winesap.
- 6 York Greening.
- 7 Red Streak.

PEACHES.

- 1 Teton de Venus.
- 4 Malcaton.
- 1 Lehman's cling.
- 2 Gough's Cling.
- 3 Oblong open Peach.
- 1 Fine Cling.
- 2 Early Etna.

CHERRIES.

- 2 Oxheart
- 2 York Duke
- 2 Tartarian
- 2 Red heart
- 2 Bleeding do

QUINCES.

- 1 Portugal.
- 1 Orange.

I. I. HITCHCOCK.

Feb. 3. Amer. Farmer Establishment.

AMERICAN FARMER ESTABLISHMENT,

No. 16 S. Calvert street, Baltimore, Md.

COMPRISING a Stock and Experimental Farm; a Nursery and Seed and Flower Garden; a Store for the sale of Field and Garden Seeds and Agricultural Implements and Books; a general Agricultural and Horticultural Agency; the Publication Office of the "Farmer & Gardener, and Live Stock Breeder & Manager," and of "Hints to Farmers;" and an Office of APPLICATION for Farmers, Gardeners, Overseers, Managers, &c.

I. IRVINE HITCHCOCK, Proprietor.

This establishment is now in full and successful operation, nearly every department, especially that of seeds, being well supplied with articles of the most desirable quality.

Orders by wholesale or retail will be promptly executed on terms that cannot fail to give entire satisfaction to purchasers.

As the limits of an ordinary advertisement preclude the possibility of conveying an adequate idea of the variety and the value to the cultivator and dealer in seeds, of the contents of this establishment, a comprehensive and descriptive PROSPECTUS AND CATALOGUE has been printed and will be sent gratis to any gentleman who will transmit to the proprietor his address (post paid) for that purpose.

GRAPE VINES.

HERBEMONT'S Madeira, one, two, and three years old, from 25 cents to 75 each.

Isabella, two and three years old, at 25 to 50 cts each.

Catawba, one year old, 25 cts. each.

White Scuppernon, two years old, at 37½ cents each.

Sultana, one year old, at 50 cts. each.

Woodson, two years old, at 37½ cents each.

Red Bland, one year old, at 25 cts. each.

Are for sale at this establishment, and will be well packed ed to go any distance.

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